



AUTUMN LUNCH MENU

TO START

- Creamy wild mushroom soup**, truffle oil, crusty bread £5.95
- Severn & Wye Smoked salmon**, lemon pickle fennel, avocado cream £8.95 GF
- Goat's cheese & heirloom tomato salad**, vinegar dressing, rye bread crumb £7.50 GF
- Confit chicken leg terrine**, piccalilli, quail egg, croutons £8.50
- Sashimi of tuna loin**, soy dressing, wasabi mayo & passion fruit £ 9.50 GF
- Beetroot tartare**, mango yolk, avocado & buttermilk, herb oil £7.50 GF

THE MAINS

- Homemade wholegrain mustard & honey gammon**, eggs, fries, salad £13.95 GF
- Hampshire beef burger**, served on a brioche bun with cheese, baby gem, tomato, BBQ sauce, homemade slaw, fries £14.95 GF
- Fillet of haddock in ale beer batter**, chips, crushed peas, grilled lemon, tartar sauce £14.95 GF
- 10 oz Hampshire Rib-Eye steak**, triple cooked chips, grilled baby gem, tomato, £27.50 GF
(Add sauce £2.50 – peppercorn, wild mushroom)
- Pan roast chicken breast**, creamy mashed potato, Cavolo Nero, wild mushroom sauce £14.50 GF
- Tagliatelle pasta**, with spinach, peas, mascarpone & parmesan £13.95 V

SIDES

- Parmesan & truffle fries** £4.50 GF, V
- Grilled mushrooms with garlic butter** £3.50 GF
- Baby gem lettuce with classic Caesar dressing** £2.95 GF
- Heritage tomato salad** £3.95 GF
- Mixed leaves** £3.50 GF

TO FINISH

- Cheese of the day**, artisan crackers, celery, grapes, seasonal chutney £12
- Autumn fruits**, glazed sabayon, garden herb ice cream £8.50
- Sticky toffee pudding**, crispy dateroll, hazelnutcream £8.50
- Dark chocolate ganache**, blood orange sorbet, raspberry coulis £8.50
- Goat's cheese & almond parfait**, caramel apples, dill granita £8.50

Food and Beverage intolerances: Before you order your food and drinks please speak to our staff if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens.